

Convivial

STARTERS

CHARCUTERIE

Served with Crostini, Pickled Red Onions and Cornichon

Pork and Onion Pâté 24

Duck Rillettes 24

COLD CUTS

Served with Green Castelvetro Olives, Pickled Red Onions and Cornichon

Ibérico Chorizo

Parma Ham

Coppa

CHEESE

Served with Crostini, Shine Muscat Grapes, Quince Jam and Candied Walnuts

Fourme de Montbrison

Comté

Cabécou

Truffled Honeycomb 5

MARINATED OLIVES

Roasted Peppers, Pearl Onions

GOURMET HOUSE

OSCIETRA CAVIAR, 30g

Sustainably Farmed Polish Oscietra, Waffles, Crème Fraîche

HYOGO OYSTERS

Choice of Pink Peppercorn Mignonette, Wasabi-Tsuyu or Lemon Wedges

36 / 70

POTATO HASH STICKS

Gruyère, Wasabi Aioli

12

NGOH HIANG

Sambal Belacan, Sweet Sauce

20

TAKO KARAAGE

Yangnyeom, Toasted White Sesame

18

CRISPY AMAEBI

Fragrant Spicy Peppercorns

12

SAVOY CABBAGE & MUSHROOMS

Porcini, Chanterelle, Trompette, Sous-vide Egg, Parma Crisps, Shio Kombu, Bottarga

20

FROG LEGS

Garlic Butter, Lemon, Paprika

24

CRAB CAKES

Pineapple Salsa, Tartare

28

MAINS

PRAWN & PORK TORTELLINI

Prawn and Lobster Bisque, Chicharrón, Sakura Ebi

30

GUINEA FOWL

Guinea Fowl Jus, Carrot Purée, Haricots Verts

Half / Full

45 / 85

DESSERTS

APPLE CRUMBLE GELATO

10

YUZU BRÛLÉE TART

10